



Apricot flan

This flan can be served warm or cold, on its own or with cream or vanilla ice cream.

Ingredients

- One packet Traidcraft cookies (your favourite flavour, or try a mixture)
- 2oz butter or margarine
- One packet of Traidcraft apricots
- 2 eggs
- 250 mls/half pint plain yogurt

Method

1. Soak the apricots overnight in just enough water to cover them.
2. Crush the cookies, add the melted butter, press into the bottom of a flan tin or pie dish.
3. Put the apricots, soaking liquid, eggs and yogurt in the blender and whizz until smooth, or leave some lumps in if you prefer.
4. Pour the filling over the base, bake on gas 4, 350F, 175C until the filling has set (about half an hour).

Recipe courtesy of Traidcraft supporter.

Buy the ingredients

- [The fair trade ingredients for this recipe are available in the Traidcraft online shop.](#)